Quick and Easy Rice Cooker Recipes

Fast and simple recipes by Nicholas Jankovic for cooking with Warm/Cook-style rice cookers
Living in a studio apartment with no oven or stove, I experimented with a number of cooking items including a sandwich press, griller and mini-oven.

Eventually, I tried using a basic warm/cook-style rice cooker and I was pleased to find a number of recipes in the on the internet for cooking more than just rice.

There was just one problem - many of these recipes required a large amount of work to create just a small single meal and often they used too many ingredients, some being expensive and obscure considering the final result.

I didn't want complex long-winded recipes that take an hour or more, I just wanted something easy and quick.

These are recipes I have adapted to become short and simple while still being tasty and giving a good variety of choices. I've written them in a step-by-step way which is very easy to follow.

I have this book up as a 99 cent book on Smashwords in a more completed form - this one has low resolution pictures and the page sizes are a weird size, difficult for printing messed up for printing.

So, if you want to buy a higher quality A4 page version for $0.99 you can buy it here:

Quick and Easy Rice Cooker Recipes: [www.smashwords.com/books/view/131092](http://www.smashwords.com/books/view/131092)

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If you like the recipes and would like to thank me, you can buy one (or both!) of my two short fiction books on Smashwords - I'd appreciate the sale and you get a few cool little stories!

Four short stories (ideal for reading while waiting in lines): [www.smashwords.com/books/view/125804](http://www.smashwords.com/books/view/125804)

Euston: [www.smashwords.com/books/view/130043](http://www.smashwords.com/books/view/130043)

Thanks and I hope you enjoy making and eating these recipes.

Nicholas Jankovic
You will need...
4 to 5 cannelloni tubes
1 cup diced/crushed tomato
1/3 cup breadcrumbs
1/3 cup cheese
1 egg
1 vegetable stock cube
2/3 cup water
Oregano (optional)
Parmesan cheese (optional)

Preparation: 15 minutes
Cooking time: 20 minutes
Serves: One

A wonderful surprise from a rice cooker, I designed this vegetarian cannelloni recipe when I was craving cannelloni and after some experimentation, came up with this tasty budget technique.

1. Add the following to the rice cooker:
   i. 2/3 cup of water
   ii. 2/3 cup of diced/crushed tomato
   iii. 1 teaspoon vegetable stock.

2. Switch rice cooker to “Cook”.

3. In a small bowl, mix together:
   i. 1/2 egg
   ii. 1/3 cup of diced/crushed tomatoes
   iii. 1/3 cup of breadcrumbs
   iv. 1/3 cup of cheese
   v. 1/2 teaspoon oregano (optional).

4. Stuff mixture into approximately 4 - 5 cannelloni tubes.

5. Place stuffed cannelloni tubes into rice cooker, then set to “Cook”.

6. Allow to cook for 15 - 20 minutes.
   i. Be sure to roll the cannelloni tubes a little every 5 minutes so they don’t stick to the pot.

7. When ready, carefully scoop out the cannelloni tubes onto a plate then pour as little or as much sauce over the tubes as you like.

8. Sprinkle with parmesan cheese (optional).

9. Enjoy!
You will need...
1 cup dry elbow macaroni
1/3 cup fresh cream
1 cup chicken stock
Dash of chilli pepper
1/2 cup shredded cheddar cheese

Macaroni and Cheese

Preparation: 5 minutes
Cooking time: 15 minutes
Serves: One

Macaroni and Cheese is a staple rice cooker meal and a cheesy treat! I have written this recipe in a way to make it as quick and simple as possible with a bit of chilli to give it some 'zing'.

1. Add following ingredients to rice cooker:
   i. 1 cup dry elbow macaroni
   ii. 1/3 cup fresh cream
   iii. 1 cup chicken stock
   iv. Dash of chilli pepper.

2. Stir, place cover on rice cooker and set to “Cook”.

3. When rice cooker switches to warm mode (or when you feel it is ready):
   i. Turn rice cooker off
   ii. Open lid
   iii. Add cheese and stir
   iv. Serve into a bowl.

4. Enjoy!
Beef and vegetable

Preparation: 10 minutes
Cooking time: 20 minutes
Serves: One

A healthy meal of ‘meat and three veg’ which is simple to make and very tasty. The thyme adds a lovely flavour to this simple meal and you can add more than one teaspoon for more flavour.

1. Dice beef and place in rice cooker.
2. Place lid on rice cooker, switch to “Cook” to brown the meat.
3. While the meat is browning, peel and dice the potato.
4. Peel and dice the carrot.
5. Peel and chop the onion into wedges.
6. Once meat has browned:
   i. Add potato, carrot and onion.
   ii. Add half cup of water
   iii. Add dash of chilli
   iv. Add 1 teaspoon of thyme
   v. Add 1 beef stock cube.
7. Stir, replace lid and set rice cooker to “Cook”.
8. Wait until rice cooker clicks back to “Keep warm”.
9. Serve and enjoy!
You will need...
1 small brown onion
1 small zucchini
2/3 can diced tomatoes
1/3 cup water
1 cube vegetable stock
1/2 teaspoon basil
175g refrigerated ravioli

While I like to avoid pre-made elements in my recipes, ravioli is simply too tasty! I like to make this with vegetable ravioli, but cheese ravioli or meat ravioli works just as well. Quick and simple!

1. Dice onion, put in rice cooker.
2. Dice zucchini, put in rice cooker.
3. Add diced tomatoes.
4. Add water.
5. Add vegetable stock.
6. Add basil.
7. Add ravioli.
8. Set rice cooker to "Cook".
9. When rice cooker clicks to "Keep warm" or you feel the meal is ready, serve into a bowl.
10. Sprinkle a little Parmesan cheese over the top.
11. Enjoy!
You will need...
1 teaspoon butter.
1/3 cup milk.
1/2 tablespoon plain flour
1/2 teaspoon minced garlic
1/4 cup cheese
1/3 cup corn
1/3 cup tuna
1/3 cup breadcrumbs

Preparation: 5 minutes
Cooking time: 15 minutes
Serves: One

My favorite Tuna Mornay style is made in the oven, but the rice cooker can make a quick and tasty version. This recipe requires more attention than my typical 'set and forget' recipes.

1. Add butter and milk to rice cooker.
2. Stir once a minute until butter has melted.
3. Slowly add flour while continuing to stir.
4. Add to rice cooker:
   i. Minced garlic
   ii. Cheese
   iii. Corn
   iv. Tuna.
5. Switch rice cooker to “Cook” and stir once a minute.
6. Sprinkle 1/3 cup of bread crumbs on top.
7. Sprinkle a little cheese on top.
8. Set rice cooker to “Cook” for 2 minutes.
9. Serve into a bowl and enjoy!
You will need...
½ chicken breast
2 cups water
2 cubes chicken stock
1 teaspoon minced garlic
1 carrot
1 small onion
1 noodle cake
Pepper

Chicken Noodle Soup

Preparation: 10 minutes
Cooking time: 25 minutes
Serves: One

This is chicken noodle soup made with... *gasp* real chicken! So easy to make and with real flavour. This is a wonderfully filling and healthy recipe which is also cheap to make.

1. Dice chicken breast into small cubes.
2. Add chicken breast to rice cooker ensuring it is well distributed around the pan.
3. Put lid on rice cooker and switch to “Cook”.
4. Dice carrot and dice onion then put aside.
5. Once the chicken is entirely white and cooked through, add in this order:
   i. Minced garlic
   ii. Pepper
   iii. Water and chicken stock
   iv. Carrot
   v. Onion
   vi. Noodle cake.
6. Replace lid, switch rice cooker to “Cook” and allow to cook for 20 minutes.
7. Serve into a bowl and enjoy!
You will need...

25g butter
1/3 cup raw sugar
1/3 cup milk
1/2 teaspoon bicarb of soda
1 banana
1 egg
1 cup wholemeal self-raising flour

1. Put into rice cooker:
   i. Butter
   ii. Sugar
   iii. Milk
   iv. Bicarb of soda.

2. Set rice cooker to “Cook”.

3. Mix once a minute until butter has melted.

4. Mash banana and add to rice cooker.

5. Add egg to rice cooker.

6. Add flour to rice cooker.

7. Mix well, put the lid on, set to cook.

8. Keep the rice cooker under supervision at all times.

9. After a few minutes, the rice cooker will switch to “Keep warm”. After about 5 minutes, switch the rice cooker back to “Cook” again.

10. Repeat step 9 five times.

11. Scoop out the banana bread cake into a bowl.

12. Serve with ice cream (optional) for a real treat.

Banana bread cake

Preparation: 5 minutes
Cooking time: 30 minutes
Serves: Two

A tasty surprise from a rice cooker, this banana bread is wonderful with ice-cream. For a sweeter and moister cake, use 50g of butter and 1/2 cup of raw sugar, but watch out for the calories!
You will need...
1/3 cup lentils
1 cup raw pumpkin
Vegetable stock cube
1 can crushed tomatoes
Crushed chilli
Crushed garlic
1/2 cup green beans
1 small onion
Olive oil
1 small potato
Cumin
Coriander
Tumeric
Ginger

Lentil and Vegetable Hotpot

Preparation: 20 minutes
Cooking time: 30 minutes
Serves: One

A very healthy meal, there’s nothing bad for you in here! Ideal for those days when you feel like a health kick. Stores well in the freezer or fridge. It also extends well with white rice.

1. Rinse 1/3 cup lentils.
2. Turn on rice cooker then dice 1 cup of raw pumpkin while it warms up.
3. Add 1/2 teaspoon crushed garlic to the rice cooker.
4. Dice 1 small onion then add to the rice cooker.
5. Spray the rice cooker with a little olive oil then put the lid on and set to cook.
6. Dice 1 potato and set aside.
7. Chop 1/2 cup of green beans and set aside.
8. Add to pot:
   i. 1/2 teaspoon of cumin, 1/2 teaspoon of coriander and 1/2 teaspoon of turmeric
   ii. 1/2 teaspoon of ginger
   iii. Add 1 cup boiling water
   iv. Add 1 stock cube
   v. Add pumpkin, potato and green beans
   vi. Add 1/3 cup lentils
   vii. Add half can of crushed tomatoes
   viii. Add 1/2 teaspoon of crushed chilli.
9. Stir and set the rice cooker to “Cook”.
10. Leave to cook for 30 minutes then serve and enjoy!
You will need...
200g thinly sliced short beef strips
1 small onion
1 cup of pasta
1/2 cup mushrooms
1/3 can cream of mushroom soup
1 cube beef stock
2/3 cup water
1 teaspoon paprika
2 teaspoon worcestershire
2 teaspoon dijon mustard
Sour cream

Beef Stroganof

Preparation: 10 minutes
Cooking time: 25 minutes
Serves: One

After a craving for Beef Stroganof, I set to work designing this recipe which hit the spot! You can use any type of pasta with this. The button mushrooms give this recipe a lovely flavour.

1. Add beef strips to rice cooker, distributed well around the pan.
2. Put the lid on and switch rice cooker to “Cook”.
3. Chop onion.
5. Once beef has browned:
   i. Add onions
   ii. Add mushrooms
   iii. Add mushroom soup
   iv. Add paprika
   v. Add worcestershire sauce
   vi. Add dijon mustard
   vii. Add pasta
   viii. Add water.
6. Stir then put the lid on and switch rice cooker to “cook.”
7. Cook for 15 to 20 minutes or until sauce reaches desired thickness, stirring occasionally.
8. Once ready, add sour cream to taste then stir.
9. Serve and enjoy!
You will need...
1/3 jar tomato-based pasta sauce
1/3 can lentils
1 cup pasta
125g mince
1 potato
1 carrot
1 teaspoon crushed garlic

Mince and lentil pasta
Preparation: 10 minutes
Cooking time: 20 minutes
Serves: One

A great way to sneak some vegetables into kids meals is to grate them up finely as done in this recipe which makes a very thick meat sauce. Be sure to stir the mince to break it up as it cooks.

1. Put 125g mince in rice cooker and set rice cooker to “Cook”.
   i. Stir mince often to ensure it breaks up as it cooks.
2. Grate/shred potato.
4. Add to rice cooker:
   i. Garlic
   ii. Carrot
   iii. Potato
   iv. Pasta sauce
   v. Lentils
   vi. 1 cup of pasta
   vii. 2/3 cup water.
5. Stir to mix well.
6. When meal is ready, serve into bowl.
7. Enjoy!
You will need...
200g fresh ravioli
1 cup water
6 tablespoons pesto

Pesto ravioli

Preparation: 5 minutes
Cooking time: 20 minutes
Serves: One

A tasty treat for those days where you just want to set and forget! Quick and easy to make, there are many varieties of pesto you can use with this recipe, all of which work very well.

1. Add 200g of fresh ravioli.
2. Add 1 cup of water.
3. Switch rice cooker to “Cook”.
4. Add 6 tablespoons of pesto.
5. Wait until ravioli is cooked.
6. Serve and enjoy!